



Online Certification
for Food-Industry
Managers!

NON-PROFIT
U.S. POSTAGE
PAID
LINCOLN, NE
PERMIT NO. 297



FOOD-INDUSTRY MANAGER

ONLINE CERTIFICATION

2011 – 2012




These online classes have been granted approval from the Dietary Managers Association.

www.southeast.edu


COURSE DESCRIPTIONS


#	Name	Credits	
FSDT1100	Introduction to the Food Service/Hospitality Industry	1.5	<p>FSDT1852 FIM Co-op II 1 <i>Corequisites: FSDT1110 and FSDT1102.</i> <i>DMA certification requirement.</i></p> <p>Study of sanitation as it relates to the food service industry including: foodborne illness identification, personal hygiene, food safety systems such as HACCP, facility sanitation, sanitation regulations, crisis management, independent study projects, food science and production, and baking techniques. Students will complete tasks mandated by the Dietary Managers association. The instructor will be a Certified Dietary Manager or registered dietician and will act as preceptor.</p> 
FSDT1102	Sanitation & Safety	4.5	<p>Lecture will focus on sanitation as it relates to the food service industry. Covers microbiology of foodborne illnesses, their causes and preventative measures; personal hygiene in food service; establishing a food safety system, such as HACCP; creating a clean and sanitary facility; safety practices; and overall sanitation management. Students will complete projects/ assignments relating to foodborne illnesses, HACCP, cleanliness, sanitation of equipment, and developing an inservice of a sanitation topic.</p> 
FSDT1104	Quantity Food Preparation I	2	<p>Basic food service/preparation food science. Standardized recipes, terminology, weights and measures, identification of small utensils and preparation. Science of foods: stocks, sauces, soups, meats, poultry, fish and vegetables.</p> 
FSDT1110	Quantity Food Preparation II	2	<p><i>Prerequisite: FSDT1102.</i> Science of foods: baking techniques, quick breads, pastry, cakes, cookies, yeast breads, garnishing, and starches.</p> 
FSDT1304	Diet Therapy I	1.5	<p><i>Prerequisite: FSDT1350.</i> Introduction to diet therapy and its importance. Includes introduction to communication in counseling, role of diet histories, basic therapeutic diets, supplemental nutrition, and nutritional assessment.</p>
FSDT1350	Basic Nutrition	4.5	<p>The study of nutrients, digestion, absorption, metabolism, fitness, consumer concerns, food safety, nutrition throughout the life cycle, including cultural influences on food selection. Nutrition in relation to disease is explored.</p>
FSDT 1851	FIM Co-op I	.5	<p><i>Corequisites: FSDT1100 and FSDT1104</i> <i>DMA certification requirement.</i> This course explores the food service industry. This includes mission statements and organization, customer satisfaction, food delivery systems, standardized recipes, food quality, ergonomics and production schedules. Students will complete tasks mandated by the Dietary Managers Association. The instructor will be a Certified Dietary Manager or registered dietician and will act as preceptor.</p> 
FSDT1853	FIM Co-op III	.5	<p><i>Corequisites: FSDT1350.</i> <i>DMA certification requirement.</i> Understand the concepts of nutrients, digestion and nutrition through the lifecycle. Includes cultural influences on food selection. Alternative therapies and menu planning will be explored. Students will complete tasks mandated by the Dietary Managers association. The instructor, a Registered Dietician, will act as the preceptor.</p> 
FSDT1854	FIM Co-op IV	1.5	<p><i>Corequisites: FSDT1304 and FSDT1890.</i> <i>DMA certification requirement.</i> Covers a variety of management responsibilities including employment laws, staffing concerns, budgets, recipe costing, unions, managing change and diversity, communication, staff development and personal professionalism. Diet therapy and its importance, including and introduction to communication in counseling, role of diet histories, basic therapeutic diets, supplemental nutrition, and nutritional screening will be included. Student will complete preceptor tasks mandated by the Dietary Managers Association. The instructor, a Registered Dietician, will act as the preceptor.</p>
FSDT1887	School Food Service	1	<p>Describes the planning of meals to meet the requirements of USDA school meal patterns and the involvement of food service personnel in nutrition education.</p> 
FSDT1890	Food Service Management Skills	4	<p>Covers management responsibilities, including state and federal employment laws, staffing needs, performance standards, employee scheduling and performance reviews, maintaining department budget and recipe costing. Also covers managing change and diversity, recruitment, interviewing, employee unions, communication, the manager's role, staff development and personal professionalism.</p> 

FOOD INDUSTRY MANAGER CERTIFICATION SCHEDULE

























 Summer quarter begins July 13, 2011

 Fall quarter begins October 3, 2011

 Winter quarter begins January 4, 2012

 Spring quarter begins March 28, 2012

SUGGESTED SEQUENCE OF CLASSES:

Offered	Course#	Name	Credits
 	FSDT 1100 WBL1	Introduction to the Food Service/Hospitality Industry	1.5
 	FSDT 1104 WBL1	Quantity Food Preparation I	2
 	FSDT 1887 WBL1	School Food Service	1
 	FSDT 1851 WBL1	FIM Co-op I	.5
			5 cr.
 	FSDT 1102 WBL1	Sanitation & Safety	4.5
 	FSDT 1110 WBL1	Quantity Food Preparation II	2
 	FSDT 1852 WBL1	FIM Co-op II	1
			7.5 cr.
 	FSDT 1350 WBL1	Basic Nutrition	4.5
 	FSDT 1853 WBL1	FIM Co-op III	1
			5.5 cr.
 	FSDT 1890 WBL1	Food Service Management Skills	4
 	FSDT 1304 WBL1	Diet Therapy I	1.5
 	FSDT 1854 WBL1	FIM Co-op IV	1.5
			7 cr.

Tuition & Fees: Resident \$52.25 per credit hour.
Non-resident \$64.25 per credit hour.

For more information, please contact:
Lois Cockerham, CDM, CFPP
Instructor, Food Service/Hospitality
Southeast Community College
8800 O St, Lincoln, NE 68520-1299
402-437-2467, 800-642-4075 x2467
e-mail: lcockerh@southeast.edu

For students interested in pursuing a degree, these FIM courses transfer into the Food Service/Hospitality Associate Degree program.

This set of classes for Food Industry Managers' Certification has been granted approval from Dietary Managers Association, 406 Surrey Woods Drive, St. Charles, Ill. 60174, 800-223-1908.

Successful completion of all courses and precepted field experience make the graduate eligible for active membership in Dietary Managers Association and eligible to take the credentialing exam to become a CDM, CFPP. The classes meet the requirements of the School Nutrition Association for certified managers.

FREQUENTLY ASKED QUESTIONS:

Why do I need these classes to be the director of food service in a hospital or long term care facility?

Nebraska Health & Human Services regulations (Reg 12-006.04D2a) requires, in part, that "a director of food service must be a graduate of a dietary manager program approved by the Dietary Managers Association and qualify for certification by the Dietary Managers Association."

Can my employer pay for these classes?

Classes can be paid for by the student or the employer. Tuition is due on or before the first day of the quarter. Students are responsible for contacting their employer to see if employers are willing to pay for tuition. Employers must submit payment authorization on company letterhead.

How long is this course?

If the suggested sequence of classes is followed, a student should be able to finish in one year. Students must successfully complete the sequence in order to graduate and receive a certificate. Students may begin any quarter and take the classes in sequence.

I want to be a Certified Dietary Manager. How do I do that?

Students must complete all the classes with a minimum grade of "C" or better. After successfully completing all the classes, SCC sends the student's name to the Dietary Managers Association as being eligible to take the certifying exam. Each student is responsible for registering for the DMA's exam and paying any fees associated with the exam. Please contact DMA for information and costs. DMA: 1-800-323-1908; www.dmaonline.org

How difficult is the certifying exam?

The exam is written by the Dietary Managers Association Certifying Board, so we do not know the level of difficulty. The majority of SCC graduates who have taken the exam have reported that they passed.

What computer requirements are there, and do I have to do my homework on the same computer every time?

Any computer with Internet access and a printer will work. You are not limited to one computer.

What if I can't keep up and need to drop a class?

You must

- drop the class using WebAdvisor or
- submit an "Official Drop/Add Form For Credit Classes" to the Registration and Records Office located in the Student Services Office. Official Drop forms are available in the Student Service Office or online.



How do I get the textbooks?

Textbooks for these courses may be purchased online, in-person at the SCC Bookstore or over the phone with credit card information.

Online: www.sccbookstore.com
 In-Person: 8800 O Street
 Lincoln, NE 68520
 Phone: 402-437-2560
 800-742-4075 x2560

Is there financial aid available?

No. Financial aid is not available for certificate degrees.

To enter this program:

- Request an application/registration packet from Lois Cockerham.
 - Complete the "Application for Admission" online at www.southeast.edu or use the paper form in the packet.
 - Request a copy of your high school, GED, or college transcript be sent to the SCC Admissions Office
**8800 O Street
 Lincoln, NE 68520.**
 - Complete required testing in one of the following:
 - ACT/SAT scores in each of the areas of writing, reading and math.
 - COMPASS/ASSET scores in each of the areas of writing, reading and math.
- OR
- Three hours or more of transfer credit from an accredited postsecondary institution with a grade of "C" or better in each of the areas of writing, reading and math.

Please watch your mailbox for information from the SCC Admissions Office regarding your application status.

Get your hands on a great education at SCC!



Limitations of schedule: This schedule should not be considered a contract between Southeast Community College and any prospective student. SCC's Board of Governors reserves the right to make changes in graduation requirements, costs, curriculum, course structure and content, and the calendar of operation during the life of the schedule and without notice.

Southeast Community College - Lincoln Campus
8800 "O" Street, Lincoln, NE 68520-1299
402-471-3333 or 800-642-4075

Food Service Online Instructor402-437-2467
Admissions402-437-2600
Bookstore402-437-2560
Cashier (Tuition)402-437-2669
Testing/Assessment Center402-437-2715

Equal Opportunity/NonDiscrimination Policy - It is the policy of Southeast Community College to provide equal opportunity and nondiscrimination in all admission, attendance, and employment matters to all persons without regard to race, color, religion, sex, age, marital status, national origin, ethnicity, veteran status, sexual orientation, disability, or other factors prohibited by law or College policy. Inquiries concerning the application of Southeast Community College's policies on equal opportunity and nondiscrimination should be directed to the Vice President for Access/Equity/Diversity, SCC Area Office, 301 S. 68th Street Place, Lincoln, NE 68510, 402-323-3412, FAX 402-323-3420, or jsoto@southeast.edu.

Declaración de política sobre equidad/antidiscriminación - La política pública de Southeast Community College es de proveer equidad, y prohíbe discriminación, en todos asuntos referentes a la admisión, participación, y empleo contra toda persona por motivo de raza, color, religión, sexo, edad, estado civil, origen nacional, etnia, condición de veterano, orientación sexual, incapacidad, u otros factores prohibidos por ley o política del Colegio. Preguntas relacionadas a la política sobre equidad/antidiscriminación de Southeast Community College deben dirigirse a: Vice President for Access/Equity/Diversity, SCC Area Office, 301 S. 68th Street Place, Lincoln, NE 68510, 402-323-3412, FAX 402-323-3420, o jsoto@southeast.edu.

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